

Domaines Ott

Domaines Ott Clos Mireille Blanc

2023

Cotes de Provence, Provence, France



Packaging Information

Barcode: 3383690002910

Case Weight (g): 908

Case Dimension (mm): L390 x W240 x H170

Bottle Weight (g): 1415

Bottle Dimension (mm): H335, Dia84

Type of Closure: Cork

Technical Information

Style: Still, White

Varietal(s): 70% Semillon, 30% Rolle

ABV (%): 13.5

pH: 3.16

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 3.58

Volatile Acidity(g/L): 0.45

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Certified

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Clos Mireille lies in the prestigious La Londe area, where the vineyards sweep down towards the Mediterranean Sea. The estate covers 174 hectares classified as a nature reserve, with 56 hectares planted to vines. The soils are relatively shallow, well-draining and composed of schist and quartz. Mediterranean sunshine, maritime influence and near-constant sea breeze shape the microclimate, helping preserve freshness while supporting aromatic complexity and texture in this coastal Provence white wine.

Vintage Notes

The 2023 harvest took place in three phases. Low water reserves between October and March were relieved by heavy rains in May and June, coinciding with flowering. July brought a sharp rise in temperature, followed by cooler weather in early August, then an exceptional heatwave. Harvest began on 16 August at Clos Mireille, requiring fast, precise picking to preserve freshness.

Vinification

The grapes are harvested by hand, chilled overnight and handled without pumping to preserve fruit integrity. Whole clusters are gravity-fed into the pneumatic press, with gentle crushing used only where required by grape variety. Pressing is carefully monitored by tasting, with 160kg of grapes used to obtain 100 litres of juice. The must is cold-settled while retaining fine turbidity, and noble lees are reincorporated to enhance aromatic expression. Fermentation lasts around eight days under precise temperature control. Wine is matured in wooden foudres with regular bâtonnage, before bentonite fining and bottling.

Tasting Notes

The wine has a bright yellow colour, reminiscent of the centre of a lime blossom. The nose is intense, with aromas of broom, citrus peel and pine bud. The palate is broad and complex, combining bright acidity with a smooth, rounded texture. White peach in syrup is followed by delicate nutty notes, adding depth and savoury detail. Medium-bodied and refined, it finishes with a lemony freshness and notable finesse.

Food Pairing

Pair with grilled langoustines, lemon sole, crab salad, scallops with citrus butter, sea bream with fennel, asparagus risotto, or soft cheeses such as Brillat-Savarin.